



M U R U A



M de MURUA

The grapes used to make M de Murua wine come from an exclusive selection of the Murua Winery's oldest vineyards in Laguardia, Álava. These vineyards are 63 and 70 years of age and the yields are 1,700 Kg./ha. and 3,000 Kg./ha. respectively.

VARIETAL 100% tempranillo.

AGEING

Aged in new French oak barrels for 18 months.

TASTING

COLOUR: Wild strawberry with a bright cherry edge.

AROMA: The first impression is elegance and then the power stands out. The aroma is released progressively after time, awarding adequate prominence to red fruit.

PALATE: The attack has great finesse, great volume and power. The freshness of French oak associated with raspberries and currants typical to the Tempranillo varietal are evident. The wine has an intense and persistent flavour, a perfect balance between the structure of the wood and the liveliness of the red fruit and the acidity is precise. After some time, the floral notes appear to award the special elegance of the fine wines from Rioja Alavesa.

Area of Origin: D.O. Ca. Rioja.

Quality Group: Red wine aged for 18 months in oak barrel.

Alcohol Content: 14,5 % vol. approx.

Aging Potential: 10-15 years.

Serving Temperature: 15-16°C.